

# Cinnamon Rolls Ingredients

**Our Traditional Recipe:** Make a paste of brown sugar and butter (do not melt). Use a 2 to 1 ratio, brown sugar to butter. For a dozen cinnamon rolls, a good starting point is 2 cups of brown sugar and 1 cup of butter in a 13" pan. Adjust amount depending on preference, size of pan, and amount of cinnamon rolls desired. Line pan with mixture and place frozen rolls 1" apart on top of mixture. Cover the pan with oiled plastic wrap to prevent product from drying out. Allow to rise 4 to 6 hours, or until double in size. Preheat oven to 375°F (190°C) (conventional ovens), or 325°F (162°C) (convection ovens) and bake for 20 to 25 minutes, or until golden brown. Flip the buns out of the pan right away, otherwise they might stick! This also allows the sugary glaze to be on top of the rolls. Enjoy!

**Tips:** To shave an hour or two off proofing time, try preheating the oven to 200°F (93°C), just until warm, then turn it off. Turn on the light, and allow buns to rise inside the warmed oven until double in size. Cover baked cinnamon rolls and store at room temperature to prevent drying out.

**Ingredients:** Dough: Enriched wheat flour, water, sugar, shortening (canola oil, palm oil and modified palm oil), yeast, salt, dough conditioner (wheat flour, ascorbic acid, enzymes). Filling: Sugar, Margarine (modified palm and palm kernel oil, liquid canola oil, water, salt, whey powder (milk), vegetable monoglycerides, soybean lecithin, potassium sorbate, citric acid, artificial flavour, vitamin A palmitate, coloured with beta-carotene, vitamin D3), water, cinnamon, enriched wheat flour. Contains Milk

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**SKU:** 2402

**Weight:** 1.7 kg